Araldica Flori, Barolo DOCG 2021

IAR0652021

Araldica Castelvero

— Piemonte, Italy

A supple, finely structured introduction to Barolo and satisfyingly full-flavoured introduction to Barolo.

Production

Made from Nebbiolo grapes cultivated around the town of Barolo in southern Piemonte. These are trained on a low Guyot trellis at a density 4-5,000 vines/ha. The grapes were hand-harvested, de-stemmed and then crushed to small fermenters, for around 12 days, with daily pumping-over. This ensures good colour and flavour extraction, but avoids over extraction of the abundant Nebbiolo tannins. The wine was drained off at dryness, and the skins transferred to a small press. After pressing the wine was settled for two days, and then racked to stainless steel tanks for malolactic fermentation. After three years maturation in 50hl Slavonian oak casks it was racked and bottled.

Tasting note

A complex nose combining mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Robust on the palate with chunky bitter cherry and plum fruit and structured tannins.

Food Match

Perfect with wild boar sausages, venison, roast lamb or gamey stews.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barolo DOCG

Winemaker:
Claudio Manera & Lella Burdese

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
08010471061891